



PRIME

23 East 40th Street, New York, NY 10016

Dee Selimaj | Corporate Event Director

Tel: 646.766.1793

MENU #1

Menu includes choice of one **APPETIZER** and **ENTRÉE** onsite
Includes non-alcoholic beverages (excludes bottled flat and sparkling water)

APPETIZER

Seasonal Greens

cherry tomatoes, balsamic vinaigrette

Classic Caesar Salad

garlic croutons, parmesan cheese

Lobster Bisque

brandy, oyster crackers

ENTRÉE

Filet Mignon

USDA prime

New York Sirloin

USDA prime, dry aged

Scottish Salmon

extra virgin olive oil, soy sauce, lemon

Vegan Cauliflower Steak

cauliflower, red pepper salad, almonds, vegan tzatziki sauce

FAMILY STYLE SIDES

Mashed Potatoes

Prime Home Fries, sautéed onions

Creamless Creamed Spinach

Broccoli, extra virgin olive oil, sea salt

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

~Menus and pricing are subject to change~



PRIME

MENU #2

Menu includes choice of one APPETIZER and ENTRÉE onsite
Includes non-alcoholic beverages (excludes bottled flat and sparkling water)

APPETIZER

Wedge Salad

diced Canadian bacon, tomatoes, red onions, bleu cheese dressing

Italian Burrata

tomato marmalade, basil, extra virgin olive oil, aged balsamic reduction

Scottish Salmon Tartar

citrus crème fraîche, frisée

Lobster Bisque

brandy, oyster crackers

ENTRÉE

Filet Mignon

USDA prime

Bone-In Rib Eye

USDA prime, dry aged

Scottish Salmon

extra virgin olive oil, soy sauce, lemon

Seasonal Truffle Risotto

arborio rice, seasonal vegetables

FAMILY STYLE SIDES

Steak Fries

Prime Home Fries, sautéed onions

Creamless Creamed Spinach

Broccoli, extra virgin olive oil, sea salt

Crispy Brussel Sprouts, sweet & spicy glaze, marcona almonds

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

~Menus and pricing are subject to change~

BENJAMIN
STEAK  HOUSE
PRIME

MENU #3

Menu includes choice of one ENTRÉE course onsite
Includes non-alcoholic beverages (excludes bottled flat and sparkling water)

APPETIZER

Assorted Seafood Platter

Blue Point Oyster, Little Neck Clam, Jumbo Shrimp, 1/2 Lobster

ENTRÉE

Porterhouse For Two

USDA prime, dry aged (served in pairs)

Rack of Lamb

au jus

Chilean Sea Bass

extra virgin olive oil, soy sauce, lemon

Seasonal Truffle Risotto

arborio rice, seasonal vegetables

FAMILY STYLE SIDES

Steak Fries

Mashed Potatoes

Prime Home Fries, sautéed onions

Creamless Creamed Spinach

Creamy Corn, smoked gouda, pancetta

Crispy Brussel Sprouts, sweet & spicy glaze, marcona almonds

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

~Menus and pricing are subject to change~



PRIME

MENU #4

Menu includes choice of one **SECOND COURSE** and **ENTRÉE** course onsite

Includes non-alcoholic beverages (excludes bottled flat and sparkling water)

APPETIZER

Assorted Seafood Platter

Blue Point Oyster, Little Neck Clam, Jumbo Shrimp, 1/2 Lobster

SECOND COURSE

Classic Caesar Salad

garlic croutons, parmesan cheese

Italian Burrata

tomato marmalade, basil, extra virgin olive oil, aged balsamic reduction

Jumbo Lump Crab Cake

tartar sauce, beet remoulade, frisée

Lobster Bisque

brandy, oyster crackers

ENTRÉE

Porterhouse For Two

USDA prime, dry aged (served in pairs)

Rack of Lamb

au jus

Chilean Sea Bass

extra virgin olive oil, soy sauce, lemon

Seasonal Truffle Risotto

arborio rice, seasonal vegetables

FAMILY STYLE SIDES

Steak Fries

Mashed Potatoes

Prime Home Fries, sautéed onions

Creamless Creamed Spinach

Creamy Corn, smoked gouda, pancetta

Grilled Jumbo Asparagus, extra virgin olive oil, sea salt

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

~Menus and pricing are subject to change~



**PRIME
MENU #5**

Menu includes choice of one **SECOND COURSE** and **ENTRÉE** course onsite
Includes non-alcoholic beverages (excludes bottled flat and sparkling water)

APPETIZER

Assorted Seafood Platter

Blue Point Oyster, Little Neck Clam, Jumbo Shrimp, 1/2 Lobster

SECOND COURSE

The Prime Salad

jumbo lump crab meat, bibb lettuce, arugula, radish, spicy oil

Italian Burrata

tomato marmalade, basil, extra virgin olive oil, aged balsamic reduction

Tartare Duo

Scottish salmon, yellowfin tuna, citrus crème fraîche

Lobster Bisque

brandy, oyster crackers

ENTRÉE

Porterhouse For Two

USDA prime, dry aged (served in pairs)

Rack of Lamb

au jus

Whole Maine 2 Lb. Lobster

brown butter, lemon

Chilean Sea Bass

extra virgin olive oil, soy sauce, lemon

Seasonal Truffle Risotto

arborio rice, seasonal vegetables

FAMILY STYLE SIDES

Steak Fries

Mashed Potatoes

Prime Home Fries, sautéed onions

Creamless Creamed Spinach

Mixed Mushrooms, truffle cream

Broccoli, extra virgin olive oil, sea salt

Crispy Brussel Sprouts, sweet & spicy glaze, marcona almonds

CHEF'S SELECTION OF DESSERT

Freshly Brewed Tea, Coffee, Espresso and Cappuccino

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